

PROCESS FOR MAKING HIGH PURITY PIPERINE FOR NUTRITIONAL USE; SOLVENT
EXTRACTING OLEORESIN WITH SOLUTION CONTAINING ISOUREA, UREA OR
DERIVATIVE TO REMOVE ORGANIC MATTER OTHER THAN PIPERINE FROM OLEORESIN,
SEPARATING IMPURITIES AND ORGANIC SOLVENT TO YIELD PURE PIPERINE
REMAINING IN OLEORESIN

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Abstract:

The present invention relates to a process of making high purity piperine for nutritional and nutraceutical application. This process recovers piperine from piperine-containing oleoresin by using isourea, urea or a urea derivative to remove organic matter other than piperine from the oleoresin. Preferably, the process recovers piperine from oleoresin of fruit of piper nigrum or piper longum. More preferably, the process recovers piperine from oleoresin of fruit of piper nigrum, i.e. black pepper.

Exemplary Claim:

1. A process for obtaining piperine, comprising the following steps: (1) mixing isourea or R1 R2 NC(O)NR3 R4, an organic solvent and piperine-containing oleoresin from a source to form a mixture A, wherein R1, R2, R3 and R4 are independently H, a C1 -C6 aliphatic radical or a phenyl radical, wherein said source is any part of a plant from family Piperaceae or any other plant containing alkaloid piperine; and thereafter (2) removing impurities and said organic solvent from the mixture A to provide piperine at a concentration of at least 10% by weight.